

INSPECTION

- Arrange with PPECB for regular inspections to be able to get the fruit under forced air cooling as soon as possible.
- Offer the fruit for export inspection to PPECB on the day it is packing.
- Approved fruit must be placed in a cold room for forced air-cooling within 1h of inspection.
- If the fruit was not stored in a high-humidity cool room, ensure that the total time from harvest to the start of forced air-cooling does not exceed 6h.
- The responsibilities of PPECB are compiled in the PPECB's 'Ordinary handling protocol – HP29 – Handling procedure for stone fruit'. Briefly, the responsibilities of PPECB are as follows:
 - Conducting inspections on behalf of the Department of Agriculture, Land Reform and Rural Development
 - Inspecting and certifying cold storage facilities
 - Monitoring product temperatures at various points
 - Specifying monitoring shipping temperatures and tolerances
 - Acting as the area manager at the loading port and maintaining daily records of each ship, including procedures and temperatures
 - Overseeing all in-transit cold-sterilised shipping
 - Providing technical advice
 - Providing statistics related to product shipping